

THE GOELD RUSH

SPREADING
THE GOELDEN
HUES



100% VEGETARIAN

TURNING OPPORTUNITIES INTO CULINARY GOLD.

Greetings from Team Goeld!

I hope this message finds you well. On behalf of Team Goeld, I am delighted to share with you the latest developments at our company. As we progress further into the year, we continue to strive for excellence in delivering the highest quality frozen foods while expanding our market presence both domestically and internationally.

It is with great pleasure that I announce a significant boost in our exports, allowing our products to reach an even wider customer base across the globe. We are humbled by the opportunity to share our authentic flavors with discerning consumers worldwide. Your unwavering support and patronage have played a pivotal role in our success, and we express our sincerest gratitude for your continued trust in our brand.

Furthermore, we have made substantial investments in our manufacturing facility, implementing cutting-edge machinery that positions us at the forefront of technological advancements within the industry. These state-of-the-art machines not only enhance our production processes but also enable us to maintain the highest standards of product quality. Moreover, we have strategically focused on acquiring top-tier talent and resources to drive our growth initiatives forward. Our dedicated team remains resolute in our commitment to delivering unparalleled products and services to meet your expectations.

Happy Reading!

Archit Goel,
Director & CFO



NOTE FROM OUR BUSINESS HEAD

Esteemed Stakeholders & Dear Friends,

I extend my warm greetings to each one of you. It is my pleasure to update you on the latest happenings at Goeld. As we navigate through the year, we continue our relentless pursuit of excellence in providing top-quality frozen foods, while simultaneously expanding our market reach both at home and abroad.

I am thrilled to share that we have made remarkable strides in our export operations, allowing our products to be savored by an even broader international audience. This global expansion would not have been possible without your unwavering support and trust in our brand. We are truly grateful for your continued patronage, which has been instrumental in our success.

Moreover, we have prioritized significant investments in our manufacturing facility, equipping it with cutting-edge machinery that positions us as pioneers in our industry. These state-of-the-art machines not only streamline our production processes but also uphold the highest standards of product quality. Additionally, we have bolstered our workforce with exceptional talent and resources to drive our growth initiatives forward. Our dedicated team remains steadfast in our commitment to delivering unparalleled products and services that surpass your expectations.

In addition to these exciting developments, I am delighted to announce our recent achievements in securing international compliances and certifications. These milestones are a testament to our commitment to global expansion and our unwavering dedication to meeting the highest standards across borders.

Thank you for your continued support, and I encourage you to delve into this newsletter to discover more about the latest updates and success stories at Goeld.

Wishing you a pleasant reading experience!

V.P.S Malik,
Business Head

GOELD SPOTTED AT VITAFOOD EUROPE 2023

We are thrilled to announce that Goeld Essential Oils had the incredible opportunity to showcase our products at Vitafood Europe 2023. This prestigious event brought together passionate individuals and businesses dedicated to natural wellness, sustainable living, and holistic health.

Vitafood Europe 2023 became a resounding success for Goeld. We're deeply grateful to each and every one of you who visited our stall, engaged in meaningful conversations, and showed genuine interest in our range of high-quality products.

Your presence at Vitafood Europe 2023 was a testament to the shared vision we hold for a healthier and more sustainable world. The discussions we had with like-minded individuals and businesses reaffirmed our commitment to providing you with the finest essential oils while preserving the environment.



STRIKING A SAVORY SYMPHONY WITH KFC


We are elated to share that we have recently welcomed KFC as a new client in the HORECA sector. This collaboration marks a significant milestone for Goeld as we expand our presence in the fast-food industry.

With our high-quality frozen food offerings and dedication to preserving peak nutrition, we are confident that Goeld will play a vital role in supporting KFC's culinary excellence and customer satisfaction. This partnership not only reinforces our position as a trusted provider of frozen food solutions but also demonstrates the recognition of our brand's commitment to uncompromising quality.

At Goeld, we understand the importance of nurturing and strengthening relationships with our B2B clients. Our unwavering effort in this regard includes proactive communication, prompt customer service, and a deep understanding of the unique needs and challenges faced by the HORECA sector. By consistently delivering on our promises and prioritizing client satisfaction, we aim to become the preferred frozen food supplier for hotels, restaurants, and cafes across the nation.

BREAKING BARRIERS, SAVORING SUCCESS.

At GOELD, we understand the significance of providing products that align with various dietary requirements and cultural practices. Our newly-acquired compliance of HALAL certification for multiple products further reinforces our dedication to ensuring that our offerings meet the stringent guidelines and requirements set forth by HALAL certification authorities. Now, we are setting the stage for further expansion in the middle-east countries.



JUHF

HALAL CERTIFICATE

CERTIFICATION PVT. LTD.

شهادة هلال

رقم شهادة: JUHF-1751-1542

A JUHF CERTIFICATION PVT LTD PROCEDURE, DOCUMENTED IN AN AUDIT REPORT, HAS VERIFIED THAT THE BELOW LISTED PRODUCT(S) ARE COMPLYING WITH THE HALAL REQUIREMENTS IN ACCORDANCE WITH THE ISLAMIC SHARIAH. THE VERIFICATION AND CERTIFICATION HAVE BEEN UNDERTAKEN IN FULL COMPLIANCE WITH GUIDELINES UNDER MENTIONED. THE PRODUCTS BELOW LISTED ARE HALAL.

COMPANY NAME	SHRI BAJANGAL ALLIANCE LIMITED (JAORO DISCON)
FACTORY ADDRESS	KH. No. 150, Uta Guma Road, Village Bojpara, Rajpur - 493 231, Chhattisgarh, India.
BUSINESS TYPE	Manufacturer
PRODUCT CATEGORY	B - (Food Product and Beverages) According to MS C - (Food Manufacturing, Ctry. Processing of ambient stable Product) According to GSO
STANDARD(S)	MS: 1500-2019 GSO: 2005-1-2015

S. NO.	NAME OF THE PRODUCTS	BRAND NAME	CODE/ DESCRIPTION
1	Malabar Paratha	GOELD	--
2	Alao Paratha	GOELD	--
3	Whole Wheat Paratha	GOELD	--
4	Methi Paratha	GOELD	--
5	Ajwain Paratha	GOELD	--
6	Mulligan Paratha	GOELD	--
7	Garlic Naan	GOELD	--
8	Cheese Naan	GOELD	--
9	Cheese Kulcha	GOELD	--
10	Chapati	GOELD	--
11	Pindi Chole	GOELD	--
12	Dal Makhani	GOELD	--
13	Matai Kofta	GOELD	--
14	Panner Butter Masala	GOELD	--
15	Vegetable Burger Patty	GOELD	--
16	Punjabi Samosa	GOELD	--
17	Vegetable Samosa	GOELD	--
18	Panner Cheese Samosa	GOELD	--
19	Urud Vada	GOELD	--

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Date of Expiry 14.05.2024


Surveillance 1st 00.00.0000

Surveillance 2nd 00.00.0000

Re-Certification 14.02.2024












GUILAZ AHMED AZMI
DIRECTOR

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APPROVED AND RECOGNISED BY:

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EMPOWERING LIVES: OUR COMMITMENT TO A FLOURISHING LABOR SOCIETY.

At GOELD, we firmly believe that the success of our organisation is built upon the dedication and hard work of our employees. In recognition of their invaluable contributions, we have created a living space that fosters a nurturing environment with a strong sense of community.

The society is thoughtfully designed to provide comfortable accommodation, adhering to stringent cleanliness and hygiene standards. We have taken great care to create a space that not only meets their daily needs but also contributes to their overall happiness and satisfaction.

Moreover, at GOELD, we place great emphasis on promoting health and hygiene within the employee living space. Regular cleaning and sanitization protocols, reliable water supply, and efficient waste management systems are in place to safeguard the well-being of our employees. Additionally, we have implemented healthcare facilities and initiatives that aim to provide medical support and encourage a healthy lifestyle.





GREAT TASTE. LESS WASTE.

We are excited to share a groundbreaking sustainability initiative undertaken by GOELD that showcases our commitment to minimising food waste and fostering a greener future. As part of our ongoing efforts, we have implemented a progressive practice of repurposing leftover vegetable cut-outs and scraps as nutritious feed for our cows, following a meticulous inspection process.

At GOELD, we understand the urgency of addressing food waste and its environmental impact. Through our innovative approach, we have found a sustainable solution by utilising leftover vegetable cut-outs and scraps to feed our cows. This not only helps to reduce food waste but also provides our cows with a nourishing and balanced diet.

Before feeding the leftovers to our cows, we prioritise the well-being of our animals. Our dedicated team thoroughly inspects the feed to ensure its safety, quality, and adherence to strict standards. By upholding rigorous inspection protocols, we ensure that the feed provided to our cows is free from any harmful substances or spoiled items.

This initiative represents our dedication to sustainability and responsible resource management. By repurposing food waste as animal feed, we contribute to a circular economy, where valuable resources are utilised efficiently, minimising waste and environmental impact.



GOOLDEN PERFORMERS OF THE MONTH

DELIVERING BEYOND TARGETS



RAKESH KUMAR

LOCATION: DELHI

TARGETS ACHIEVED

101%



SHARATH

LOCATION: BANGALORE

TARGETS ACHIEVED

100%



DAMODAR

LOCATION: HYDERABAD

TARGETS ACHIEVED

98%



**AKSHAY PRAVIN
KAMBLE**

LOCATION: HYDERABAD

TARGETS ACHIEVED

91%



BRIJESH PANDAY

LOCATION: HYDERABAD

TARGETS ACHIEVED

98%



**SWAD
KA
SUNEHRA
RANG**

FROZEN FOODS

FOR TRADE ENQUIRIES:

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